

SECTION C

C-1 ITEM DESCRIPTION

ACR-U-04 UNITIZED GROUP RATION – HEAT & SERVE ASSEMBLY REQUIREMENTS

The Unitized Group Ration – Heat & Serve (UGR-H&S) 04 provides a breakfast or a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing a Heat & Serve ration entrée.

Assembly of the UGR-H&S consists of three boxes (half tier); six boxes fit on one tier of a 40 by 48 pallet. There are four tiers per pallet. Within the boxes are cans, bottles, boxes and bags of food items, disposable meal trays, dining packets, and paper cups.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in Table I.

TABLE I. Menu Components

Component	Reference
<u>Entrees</u>	
Beef Chunks with Noodles in Sauce – tray pack	PCR-B-018A
Beef Chunks with Noodles in Sauce - polymeric tray	PCR-B-023A
Beef Patties in Broth - tray pack	PCR-B-006
Beef Patties in Broth - polymeric tray	PCR-B-026
Beef Stew – tray pack	PCR-B-019
Beef Stew – polymeric tray	PCR-B-024
Beef Strips with Green Peppers & Gravy - tray pack	PCR-B-005
Beef Strips with Green Peppers & Gravy - polymeric tray	PCR-B-025
Chicken Breast in Gravy - tray pack	PCR-C-008
Chicken Breast in Gravy - polymeric tray	PCR-C-032
Chicken and Dumplings in Gravy – tray pack	PCR-C-052
Chicken and Dumplings in Gravy – polymeric tray	PCR-C-051
Country Captain Chicken – tray pack	PCR-C-043
Country Captain Chicken – polymeric tray	PCR-C-044
Cream Gravy with Ground Beef - tray pack	PCR-C-042
Cream Gravy with Ground Beef - polymeric tray	PCR-C-040

TABLE I. Menu Components (cont'd)

Component	Reference
Eggs, Dehydrated	DSCP Solicitation, SOW SPO300-03-R-0005,
Eggs with Cheese and Bacon Pieces – tray pack	PCR-E-004
Eggs with Cheese and Bacon Pieces – polymeric tray	PCR-E-007
Eggs with Beef and Potatoes – tray pack	PCR-E-008
Eggs with Beef and Potatoes – polymeric tray	PCR-E-009
Eggs with Ham and Potatoes – tray pack	PCR-E-013
Eggs with Ham and Potatoes – polymeric tray	PCR-E-012
Eggs with Turkey Sausage and Potatoes – tray pack	PCR-E-010
Eggs with Turkey Sausage and Potatoes – polymeric tray	PCR-E-011
Hash, Corned Beef – tray pack	PCR-H-004
Hash, Corned Beef - polymeric tray	PCR-H-005
Meatballs in Brown Gravy – tray pack	PCR-M-003
Meatballs in Brown Gravy – polymeric tray	PCR-M-005
Omelet with Smoked Sausage & Potatoes – tray pack	PCR-O-0003
Omelet with Smoked Sausage Links & Potatoes – polymeric tray	PCR-O-006
Pork, Diced in Sweet and Sour Sauce – tray pack	PCR-P-031
Pork, Diced in Sweet and Sour Sauce – polymeric tray	PCR-P-032
Pork Sausage Links in Brine - tray pack	PCR-P-003
Pork Sausage Links in Brine - polymeric tray	PCR-P-015
Pork Sausage in Cream Gravy – tray pack	PCR-P-013A
Pork Sausage in Cream Gravy – polymeric tray	PCR-P-014A
Pork Tamales in Tomato Sauce – tray pack	PCR-P-026
Pork Tamales in Tomato Sauce – polymeric tray	PCR-P-027
Spaghetti with Meatballs in Sauce - tray pack	PCR-S-010
Spaghetti with Meatballs in Sauce - polymeric tray	PCR-S-012
Turkey Sausage Links in Brine – tray pack	PCR-T-007
Turkey Sausage Links in Brine – polymeric tray	PCR-T-006
Turkey Slices in Gravy – tray pack	PCR-T-003
Turkey Slices in Gravy – polymeric tray	PCR-T-005
Veal Parmesan – tray pack	PCR-V-006
Veal Parmesan – polymeric tray	PCR-V-005
Vegetable Lasagna – tray pack	PCR-V-001
Vegetable Lasagna – polymeric tray	PCR-V-002
<u>Starches</u>	
Beans with Rice and Bacon - tray pack	PCR-B-031
Beans with Rice and Bacon - polymeric tray	PCR-B-032
Bun, Hamburger	MIL-B-44359A

TABLE I. Menu Components (cont'd)

Component	Reference
Griddle Breads	A-A-20234A
Waffle, Plain	Type I, Flavor A, Shape 1
Waffle, Blueberry	Type I, Flavor B, Shape 1
Waffle, Apple Cinnamon	Type I, Flavor D, Shape 1
Mashed Potatoes with Chicken Gravy – tray pack	PCR-M-011
Mashed Potatoes with Chicken Gravy – polymeric tray	PCR-M-010
Pasta Bake – tray pack	PCR-P-034
Pasta Bake – polymeric tray	PCR-P-033
Pork and Beans - tray pack	PCR-P-029
Pork and Beans - polymeric tray	PCR-P-030
Pork and Beans, Type II, Style B, Grade A	A-A-20134B
Potatoes with Bacon Pieces in Sauce - tray pack	PCR-P-020
Potatoes with Bacon Pieces in Sauce - polymeric tray	PCR-P-021
Potatoes, Dehydrated	ADCoP
Rice, White - tray pack	PCR-R-003
Rice, White - polymeric tray	PCR-R-004
Stuffing Mix, Chicken Flavored w/Vegetable Seasoning	ADCoP
<u>Vegetables</u>	
Beans, Green, Type a or b, Grade A, Cuts	U.S. Standards for Grades
Corn, Whole Kernel, Type b, Color a, Grade A	U.S. Standards for Grades
Peas, Type a or b, Grade A	U.S. Standards for Grades
Peas & Carrots, Grade A	U.S. Standards for Grades
Vegetables, Mixed, Canned	A-A-20120C
<u>Desserts</u>	
Apple Dessert – tray pack	PCR-A-004
Apple Dessert – polymeric tray	PCR-A-003
Blueberry Dessert – tray pack	PCR-B-037
Blueberry Dessert – polymeric tray	PCR-B-036
Cherry Dessert – tray pack	PCR-C-048
Cherry Dessert – polymeric tray	PCR-C-047
Cakes and Brownies - tray pack	PCR-C-036
Marble Cake w/Toffee Crumb Topping	Type 3
Devil's Fudge Cake w/Coconut Topping	Type 4
Spice Cake w/Vanilla Crumb Topping	Type 5

TABLE I. Menu Components (cont'd)

Component	Reference
Cakes, Brownies and Mini Loaves – polymeric tray	PCR-C-024
Marble Cake w/Toffee Crumb Topping Type I, Flavor 3	
Devil's Fudge Cake w/Coconut Topping Type I, Flavor 4	
Spice Cake w/Vanilla Crumb Topping Type I, Flavor 5	
Walnut Tea Cake Type I, Flavor 7	
Brownie with Pan Coated Disks Type II, Flavor 2	
Banana Nut Loaf Type III, Flavor 1	
Cookies	A-A-20295A
Chocolate Chocolate Chunk Type I, Style J, Flavor 9, Bake type a, Class 2	
Chocolate Peanut Butter Chip Type I, Style N, Bake type a, Class 2	
Butterscotch Chip Type I, Style O, Bake type a, Class 2	
Pudding	A-A-20051C
Butterscotch	
Rice	
Vanilla	
Tapioca	
Sweet Rolls, Packaged in a Polymeric Tray, Shelf Stable	PCR-S-007
Raspberry Swirl Style I	
Scones, Packaged in a Polymeric Tray, Shelf Stable	PCR-S-003
Cinnamon Flavor I	
Blueberry Flavor II	
<u>Fruits and Juices</u>	
Applesauce, Color a, Flavor a, Type b, Style a, Grade A	U.S. Standards for Grades
Cranberry Sauce, Style I, Grade A	U.S. Standards for Grades
Fruit Cocktail, heavy syrup, Grade B	U.S. Standards for Grades
Peaches, heavy syrup, Style c, Grade B, Cling	U.S. Standards for Grades
Pears, heavy syrup, Style c, Grade B	U.S. Standards for Grades
Pineapple, Style g, heavy syrup, Grade B	U.S. Standards for Grades
Tropical Fruit Salad	ADCoP
Juice, Grape, Instant, Sweetened	MIL-J-43904A
Juice, Orange, Instant	MIL-J-35049E

TABLE I. Menu Components (cont'd)

Component	Reference
<u>Beverages</u>	
Beverage base powder with nutritive carbohydrate sweeteners, ascorbic acid	ADCoP
Cherry	
Grape	
Lemonade	
Orange	
Pink Lemonade	
Ice Tea	
Cocoa Beverage Powder; Type I, Sugar Sweetened; Style B, Without Marshmallows; Flavor A, Milk Chocolate	A-A-20189A
Coffee, Filter Pack, Ground, Arabica blend, vacuum sealed	ADCoP
Coffees, Flavored, Instant, Cappuccino, Type II, Style A, Regular, Flavor 1, French Vanilla and Flavor 4, Irish Cream	A-A-20336
Tea, Black, Bags, Type I	A-A-20033B
<u>Other Food Items</u>	
Catsup, Grade A	U.S. Standards for Grades
Cheese Spread, Jalapeno, Type II	MIL-C-595E
Creamer, Nondairy, Dry	A-A-20043A
Hot Sauce, Extra hot - 4x, Type II	A-A-20097C
Jam, Strawberry	ADCoP
Jelly, Grape (Concord)	ADCoP
Mustard, Prepared	A-A-20036A
Peanut Butter and Jelly Twin Pack, PB and Grape, PB and Straw	ADCoP
Picante Sauce, Medium	ADCoP
Relish, Pickle, Sweet, Style f, Type a (10), Grade A	U.S. Standards for Grades of Pickles
Salsa, Tomato-based; Shelf-stable; Mild; Chunky	ADCoP
Soy Sauce, Fermented, Type I	A-A-20087B
Syrup, Table, Regular, Imitation Maple, Type IV, Style 1, Flav A	A-A-20124C
<u>Disposables</u>	
Bag, Plastic, general purpose 1/	ADCoP
Cup, Disposable, Hot Drink, 9 oz, Green or Tan, Plastic coated, Type I, Style A, Class 3	A-A-2577A
Dining Packets	NSN 7360-01-E10-0113
Tray, Mess, Compartmented; Class 3, Tan or Sand	A-A-52217A

1/ Bags dimensions shall be approximately 33 inches in width by 40 inches in depth with a

nominal thickness of 0.002 (± 0.00025 inch). The bags shall be clear in color.

(2) Menu contents. The menu contents shall be as specified in Table II.

TABLE II. Menu Contents

STANDARD BREAKFAST ITEMS		
Component	Servings	Quantity
Coffee, Filter Pack	50 (5 – 2 oz. bags)	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 1, 3, 5, 7
Coffee, Flavored, Instant, Powdered	25 – 1 oz. packets per bag	1 - Fr Van (Menu 2, 6) 1 – Irish Cream (Menu 4)
Tea Bags	12 – 16 bags per box	1
Creamer	25 per bag	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR H & S BREAKFAST MENU 1

Component	Servings	Quantity
Army: Dehydrated Eggs	# 10 can	2
MC: Eggs, Scrambled, Beef and Potato	18 per tray	3
Turkey Sausage Links in Brine	18 per tray	3
Potatoes with Bacon	18 per tray	3
Cinnamon Scones	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 2

Component	Servings	Quantity
Eggs with Ham and Potatoes	18 per tray	3
Cream Gravy with Ground Beef	18 per tray	3
Banana Nut Loaf	18 per tray	3
Pears	# 10 can	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 3

Component	Servings	Quantity
Army: Dehydrated Eggs	# 10 can	2
MC: Omelet w/Sausages & Potatoes	18 per tray	3
Pork Sausage Links	18 per tray	3
Waffles, Blueberry	6 per package	9
Maple Syrup	12 oz. plastic bottle	6
Blueberry Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 4

Component	Servings	Quantity
Eggs with Turkey Sausage and Potatoes	18 per tray	3
Pork Sausage in Cream Gravy	18 per tray	3
Raspberry Swirls	18 per tray	3
Peaches	# 10 can	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 5

Component	Servings	Quantity
Eggs with Cheese and Bacon Pieces	18 per tray	3
Pork Sausage Links	18 per tray	3
Potatoes with Bacon	18 per tray	3
Waffles, Plain	6 per package	9
Maple Syrup	12 oz. plastic bottle	6
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jam, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 6

Component	Servings	Quantity
Eggs with Beef and Potatoes	18 per tray	3
Pork Sausage in Cream Gravy	18 per tray	3
Blueberry Scones with Icing	25 per tray	2
Blueberry Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 7

Component	Servings	Quantity
Eggs with Turkey Sausage and Potatoes	18 per tray	3
Hash, Corned Beef	18 per tray	3
Waffles, Apple Cinnamon Flavored	6 per package	9
Maple Syrup	12 oz. plastic bottle	6
Apple Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam, Strawberry	22 oz. plastic squeeze bottle	2

STANDARD LUNCH/DINNER ITEMS

Component	Servings	Quantity
Peanut Butter & Grape Jelly, twin pack	12 per bag	2 - Menu 1, 3, 5, 7, 9, 11, 13
Peanut Butter & Strawberry Jelly, twin	12 per bag	2 – Menu 2, 6, 8, 10, 12, 14
Coffee, Filter Pack	50 (5 – 2 oz. bags)	1
Creamer	25 per bag	1
Hot Sauce	3 oz. bottle	2
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR H & S LUNCH/DINNER MENU 1

Component	Servings	Quantity
Vegetable Lasagna	9 per tray	6
Green Beans	# 10 can	3
Cake, Spice	18 per tray	3
Applesauce	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 2

Component	Servings	Quantity
Turkey Slices with Gravy	18 per tray	3
Mixed Vegetables	# 10 can	3
Army: Stuffing Mix	24 oz. box	2
Army: Potatoes, White, Dehydrated, Instant, Mashed	56 oz. box	1
MC: Mashed Potato with Chicken Gravy	18 per tray	3
Cranberry Sauce	# 300 can	2
Chocolate Brownie with M&Ms	18 per tray	3

Peaches	# 10 can	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 3

Component	Servings	Quantity
Pork Tamales	9 per tray	6
Beans with Rice	18 per tray	3
Corn	# 10 can	3
Chocolate Peanut Butter Chip Cookies	27 per tray	2
Apple Dessert	25 per tray	2
Beverage Base Powder, Orange	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 4

Component	Servings	Quantity
Beef Patties in Broth	18 per tray	3
Army: Pork and Beans	# 10 can	3
MC: Pork and Beans	18 per tray	3
Buns, Hamburger	6 per package	9
Catsup	20 oz. plastic squeeze bottle	2
Mustard	8 oz. plastic squeeze bottle	2
Relish	14-1/2 oz. plastic sq. bottle	2
Cheese Spread, Jalapeno	18 pouches per bag	2
Pudding, Vanilla	# 10 can	2
Fruit Cocktail	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 5

Component	Servings	Quantity
Country Captain Chicken	18 per tray	3
White Rice	18 per tray	3
Peas & Carrots	# 10 can	3
Cake, Devil's Fudge	18 per tray	3

Pears, Slices	# 10 can	2
Beverage Base Powder, Grape	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 6

Component	Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	# 10 can	3
Pudding, Butterscotch	# 10 can	2
Peaches	# 10 can	2
Beverage Base Powder, Pink Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 7

Component	Servings	Quantity
Beef Strips w/Green Peppers & Gravy	18 per tray	3
White Rice	18 per tray	3
Corn	# 10 can	3
Chocolate Chocolate Chunk Cookies	27 per tray	2
Cherry Dessert	25 per tray	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 8

Component	Servings	Quantity
Pork, Sweet and Sour	18 per tray	3
White Rice	18 per tray	3
Mixed Vegetables	# 10 can	3
Cake, Marble	18 per tray	3
Blueberry Dessert	25 per tray	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 9

Component	Servings	Quantity
Veal Parmesan	18 per tray	3
Pasta Bake	18 per tray	3
Corn	# 10 can	3
Pudding, Rice	# 10 can	2
Pears	# 10 can	2
Beverage Base Powder, Orange	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 10

Component	Servings	Quantity
Chicken Breast Meat in Gravy	9 per tray	6
Army: Potatoes, White, Dehydrated, Instant, Mashed	56 oz. box	1
MC: Mashed Potatoes with Chicken Gravy	18 per tray	3
Army: Stuffing Mix, Chicken Flavored	24 oz. box	2
Peas	# 10 can	3
Cranberry Sauce	# 300 can	2
Butterscotch Chip Cookies	27 per tray	2
Peaches	# 10 can	2
Beverage Base Powder, Cherry	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 11

Component	Servings	Quantity
Beef Chunks w/Noodles	9 per tray	6
Mixed Vegetables	# 10 can	3
Cake, Walnut Tea	18 per tray	3

Tropical Fruit Salad	# 10 can	2
Beverage Base Powder, Pink Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 12

Component	Servings	Quantity
Chicken and Dumplings	9 per tray	6
Corn	# 10 can	3
Pudding, Butterscotch	# 10 can	2
Pineapple Chunks	# 10 can	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 13

Component	Servings	Quantity
Beef Stew	9 per tray	6
Green Beans	# 10 can	3
Raspberry Swirls	18 per tray	3
Peaches	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 14

Component	Servings	Quantity
Meatballs in Gravy	18 per tray	3
Beans with Rice	18 per tray	3
Peas & Carrots	# 10 can	3
Tapioca Pudding	#10 can	2
Pears	# 10 can	2
Beverage Base Powder, Orange	19 oz. can	2

SECTION D

D-1 PACKAGING

A. Menu assembly. Each menu shall be packed as specified in D-3, A, and Table III.

B. Shipping container loading sequence. Each component of each menu shall be loaded into a shipping container in the order indicated in Table III. Abbreviations used are:

BG=bag	BT=bottle	BX=box	CN=can
PG=package	TY=tray (tray pack or polymeric tray)		

TABLE III. Loading Sequence

BREAKFAST MENU #1A - Army		
1a	2a	3a
2 CN Eggs 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	3 TY Turkey Sausage	2 TY Potatoes with Bacon 1 BX Tea Bags
1b	2b	3b
2 TY Scones 1 TY Potatoes with Bacon	2 BT Strawberry Jam 2 BT Salsa or Picante 3 CN Grape Juice 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #1B - Marines		
1a	2a	3a
3 TY Eggs	2 TY Turkey Sausage 2 TY Potatoes with Bacon	1 TY Potatoes with Bacon 1 BX Tea Bags 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
2 TY Scones	2 BT Strawberry Jam	2 BG Trays

1 TY Turkey Sausage	2 BT Salsa or Picante 3 CN Grape Juice 1 BX Cocoa	2 BG Dining Pkts
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BREAKFAST MENU #2		
1a	2a	3a
3 TY Eggs	3 TY Cream Beef	3 TY Banana Loaf
1b	2b	3b
3 CN Orange Juice 2 BT Catsup 2 BT Hot Sauce 2 BT Grape Jelly 1 BX Tea Bags 3 BG Paper Cups 1 PG Trash Bags	2 CN Pears 1 BG Coffee 1 BG Fr. Van. Coffee 1 BG Creamer	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #3A - Army		
1a	2a	3a
2 CN Eggs 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	2 TY Sausage Links 2 TY Blueberry Dessert	1 TY Sausage Links 2 PG Waffles 1 BX Tea Bags
1b	2b	3b
	3 CN Orange Juice 6 BT Syrup 2 BT Strawberry Jam 3 BT Salsa or Picante 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #3B - Marines		
1a	2a	3a
3 TY Eggs 1 TY Sausage Links	2 TY Sausage Links 2 TY Blueberry Dessert	2 PG Waffles 1 BG Coffee 1 BG Creamer 1 BX Tea Bags 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PG Waffles	3 CN Orange Juice	2 BG Trays

	6 BT Syrup 2 BT Strawberry Jam 3 BT Salsa or Picante 1 BX Cocoa	2 BG Dining Pkts
BREAKFAST MENU #4		
1a	2a	3a
3 TY Eggs	3 TY Sausage & Gravy	3 TY Raspberry Swirls
1b	2b	3b
2 CN Peaches 1 BG Irish Cream Coffee 1 BG Coffee 1 BG Creamer 1 BX Tea Bags	3 CN Grape Juice 2 BT Hot Sauce 2 BT Grape Jelly 2 BT Catsup 3 BG Paper Cups 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #5		
1a	2a	3a
3 TY Eggs 1 TY Sausage Links	2 TY Sausage Links 2 TY Potatoes with Bacon	1 TY Potatoes with Bacon 2 PG Waffles 1 BG Coffee 1 BX Tea Bags 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PG Waffles	3 CN Orange Juice 2 BT Catsup 6 BT Syrup 2 BT Strawberry Jam 2 BT Hot Sauce 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #6		
1a	2a	3a
3 TY Eggs	3 TY Sausage & Gravy	2 TY Scones 2 TY Blueberry Dessert
1b	2b	3b
2 CN Fruit Cocktail 1 BG Fr. Van. Coffee	3 CN Grape Juice 2 BT Grape Jelly	2 BG Trays 2 BG Dining Pkts

1 BG Coffee 1 BX Tea Bags 1 BG Creamer	2 BT Catsup 2 BT Hot Sauce 3 BG Paper Cups 1 PG Trash Bags	
BREAKFAST MENU #7		
1a	2a	3a
3 TY Eggs 1 TY Hash	2 TY Hash 2 TY Apple Dessert	2 PG Waffles 1 BG Coffee 1 BX Tea Bags 1 BX Cocoa 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PG Waffles	3 CN Orange Juice 6 BT Syrup 2 BT Strawberry Jam 3 BT Salsa or Picante	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #1		
1a	2a	3a
3 TY Lasagna 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	3 TY Lasagna	3 TY Cake
1b	2b	3b
2 CN Applesauce 2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups	3 CN Green Beans 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #2A – Army		
1a	2a	3a
3 TY Turkey Slices	3 TY Brownies	1 BX Potato 1 BX Stuffing Mix 3 BG Paper Cups 2 BG PB/Jelly Combo 1 BG Creamer 1 PG Trash Bags
1b	2b	3b

2 CN Peaches 1 BX Stuffing Mix 2 CN Cranberry Sauce	3 CN Mixed Vegetable 2 CN Beverage Base 2 BT Hot Sauce 1 BG Coffee	2 BG Trays 2 BG Dining Pkts
LUNCH/DINNER MENU #2B – Marines		
1a	2a	3a
3 TY Turkey Slices	3 TY Potato	3 TY Brownies
1b	2b	3b
2 CN Peaches 2 BG PB/Jelly Combo 2 CN Cranberry Sauce 3 BG Paper Cups	3 CN Mixed Vegetable 2 CN Beverage Base 2 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #3		
1a	2a	3a
4 TY Pork Tamales	2 TY Pork Tamales 2 TY Apple Dessert	3 TY Beans with Rice
1b	2b	3b
3 CN Corn 2 BG PB/Jelly Combo 2 BT Hot Sauce 1 BG Creamer 1 PG Trash Bags	2 TY Cookies 2 CN Beverage Base 1 BG Coffee 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #4A - Army		
1a	2a	3a
3 TY Beef Patties 1 PG Hamburger Buns	8 PG Hamburger Buns	2 CN Fruit Cocktail 1 BG Coffee 2 BT Relish 3 BG Paper Cups
1b	2b	3b
3 CN Pork & Beans 2 BG Cheese 2 BT Hot Sauce 1 BG Creamer	2 CN Pudding 2 CN Beverage Base 2 BT Catsup 2 BT Mustard 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #4B - Marines		
1a	2a	3a
3 TY Beef Patties 1 PG Hamburger Buns	8 PG Hamburger Buns	2 CN Fruit Cocktail 1 BG Coffee 2 BT Relish 3 BG Paper Cups
1b	2b	3b
3 TY Pork & Beans 1 BG Creamer	2 CN Pudding 2 CN Beverage Base 2 BG Cheese 2 BT Catsup 2 BT Mustard 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #5		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Rice	1 TY Rice 3 TY Cake
1b	2b	3b
2 CN Pears 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	3 CN Peas & Carrots 2 BG PB/Jelly Combo 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #6		
1a	2a	3a
4 TY Spaghetti	2 TY Spaghetti 3 BG Paper Cups	1 CN Pudding 2 CN Peaches
1b	2b	3b
1 CN Pudding 2 CN Beverage Base 2 BG PB/Jelly Combo 1 BG Coffee	3 CN Green Beans	2 BG Trays 2 BG Dining Pkts

1 BG Creamer 2 BT Hot Sauce 1 PG Trash Bags		
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LUNCH/DINNER MENU #7		
1a	2a	3a
3 TY Beef Strips 1 TY Cherry Dessert	3 TY Rice	3 CN Corn 2 BT Hot Sauce 2 BG PB/Jelly Combo 1 PG Trash Bags
1b	2b	3b
1 BG Coffee 2 CN Beverage Base 1 BG Creamer 3 BG Paper Cups	2 TY Cookies 1 TY Cherry Dessert	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #8		
1a	2a	3a
3 TY Pork	2 TY Blueberry Dessert	3 TY Cake 1 TY Rice
1b	2b	3b
3 CN Mixed Vegetables 2 BG PB/Jelly Combo 2 BT Hot Sauce	2 TY Rice 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #9		
1a	2a	3a
3 TY Veal 1 TY Pasta Bake	2 TY Pasta Bake 2 CN Beverage Base 3 BG Paper Cups	3 CN Corn
1b	2b	3b
2 CN Pudding 2 BG PB/Jelly Combo 1 BG Creamer	2 CN Pears 1 BG Coffee 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #10A – Army		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Cookies	2 BX Stuffing Mix 1 BX Potatoes 2 CN Beverage Base
1b	2b	3b
2 CN Peaches 3 BG Paper Cups 1 PG Trash Bags	3 CN Peas 2 CN Cranberry Sauce 2 BG PB/Jelly Combo 1 BG Creamer	2 BG Trays 2 BG Dining Pkts 1 BG Coffee 2 BT Hot Sauce

LUNCH/DINNER MENU #10B – MC		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Mashed Potatoes	1 TY Mashed Potatoes 2 TY Cookies
1b	2b	3b
2 CN Peaches 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 2 BT Hot Sauce 2 BG Paper Cups 1 PG Trash Bags	3 CN Peas 2 CN Cranberry Sauce 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts 1 BG Paper Cups

LUNCH/DINNER MENU #11		
1a	2a	3a
3 TY Beef Chunks	2 TY Beef Chunks 3 BG Paper Cups	1 TY Beef Chunks 3 TY Cake
1b	2b	3b
2 CN Tropical Fruit Salad 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 2 BT Hot Sauce 1 PG Trash Bags	3 CN Mixed Vegetable 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #12		
1a	2a	3a
1 CN Pineapple 2 CN Beverage Base 2 BT Soy Sauce 2 BG PB/Jelly Combo 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	3 TY Chicken & Dumpling	3 TY Chicken & Dumpling
1b	2b	3b
1 CN Pineapple 2 CN Pudding	3 CN Corn 2 BT Hot Sauce	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #13		
1a	2a	3a
3 TY Beef Stew 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	3 TY Beef Stew	3 TY Raspberry Swirls
1b	2b	3b
2 CN Peaches 2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups	3 CN Green Beans 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #14		
1a	2a	3a
3 TY Meatballs	3 TY Beans with Rice	2 CN Pudding 2 BG PB/Jelly Combo 1 BG Coffee 1 BG Creamer 1 PG Trash Bags
1b	2b	3b
2 CN Pears	3 CN Peas & Carrots	2 BG Trays

2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups		2 BG Dining Pkts
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C. Unit packaging. Components shall be packaged in accordance with documents referenced in Table I.

D. Intermediate packaging. Components shall be intermediate packaged in accordance with Table I and Table II.

D-2 LABELING

A Components. Components shall be labeled in accordance with documents referenced in Table I.

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in Table IV. Because of the number of non-developmental components and the variety of packaging available from different manufacturers of the same product, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and Figure 2. The inside dimensions of the box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with Figures 1 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by stitching, gluing, or taping. Each container shall be sealed in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes. If the box is assembled by stitching, a paperboard pad shall be used on the bottom of the box.

(2) Partitions. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see Figure 1). The partitions shall be full depth partitions and fabricated according to Figure 3.

D-4 UNITIZATION

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Items.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping cases and unit loads. Marking of shipping boxes and unit loads shall be as specified in DSCP FORM 3556, Marking Instructions for Shipping Cases, Sacks and Palletized/ Containerized Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified with the large characters in a permanent contrasting color. Marking shall be as follows:

UGR	Heat & Serve	"L/D" (LUNCH/DINNER)		MEAL
		or	and	NUMBER
		"B" (BREAKFAST)		"No.

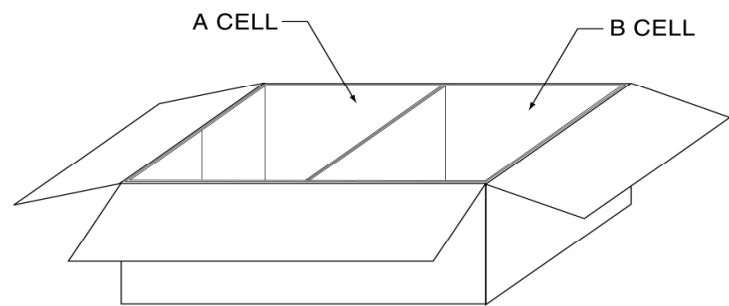


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

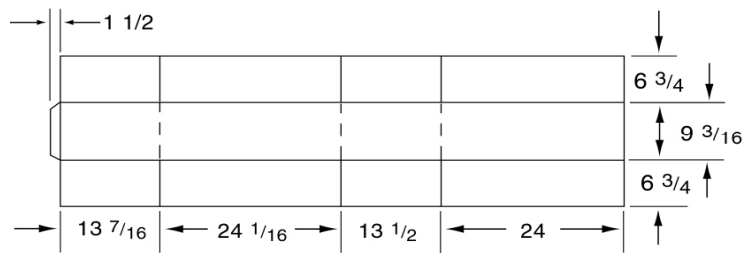


FIGURE 2

STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

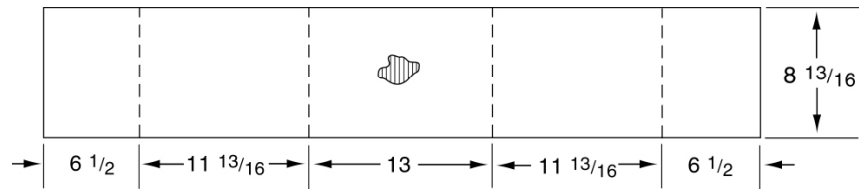


FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQC Z1.4-1993 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Conformance inspection. Conformance inspection shall include the examinations/tests and the methods of inspection cited in this section.

C. Packaging examination.

(1) UGR – assembled menus examination. The assembled UGR menus shall be examined for the defects specified in Table IV. The lot size shall be expressed in assembled menus (3 boxes per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the Acceptable Quality Level (AQL), expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five assembled menus shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

TABLE IV. UGR assembled menus defects 1/

Category			Defect
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
1			Any canned food product (including trays) leaking or damaged so as to expose contents.
2			Tear, hole or puncture in cheese spread.
3			Swollen cheese spread pouch.
	101		Bottled product leaking or damaged.
	102		Boxed product leaking or damaged.
	103		Pouched product leaking or damaged.
	104		Component not clean. 2/
	105		Shipping box not as specified.
	106		Markings not as specified.
	107		Box not closed as specified.
	108		Item missing.
		201	More than 5% of the quantity of any disposable is crushed or damaged so as to be unusable.
		202	Dunnage or box partitions not as specified.
		203	Intermediate bag has tear or open at seam.

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ Outer packaging shall be free from foreign matter with is unwholesome, has the potential to cause package damage (i.e. glass, metal filings, etc.), or generally detracts for the clean appearance of the components package. The following examples shall not be scored as defects for unclean:

a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.

b. Water spots.

c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

(2) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence

DSCP FORM 3507 Loads, Unit: Preparation of Semiperishable Items

FEDERAL SPECIFICATIONS

A-A-203, Paper, Kraft, Untreated

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 – Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974-98 - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

D 5118/D 5118M-01 - Standard Practice for Fabrication of Fiberboard Shipping Boxes